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Church's Fried Chicken

Recipe By : Serving Size : 3 Preparation
Time :0:00 Categories : Chicken
Sandwiches

Salsa

Amount Measure Ingredient —
Preparation Method

—WALDINE VAN GEFFEN
VGHC42A—

1 tablespoon Sugar

1 1/2 cups Self-rising flour

1/2 cup Cornstarch

3 teaspoons Seasoned salt

2 teaspoons Paprika

1/2 teaspoon Baking soda

1/2 cup Biscuit mix

1 Env Italian Dressing Mix

1 Env Onion soup mix

—TO USE—

2 Eggs — mix with

1/4 cup Cold water

1 cup Corn oil

Combine all ingredients in a 4-cup container. Mix to blend the ingredients thoroughly. Store tightly covered at room temperature up to 3 months. TO USE- Dip the chicken pieces in egg mixture and then into dry coating mix and back into egg to coat the pieces evenly but lightly and finally back into dry mix. Have oil piping hot in heavy skillet. Brown pieces skin-side down for 4 to 6 minutes. Use medium high heat. Turn and brown underside of pieces a few minutes. Transfer to an oiled or Pam-sprayed 9x12x2 pan. Cover pan in foil, sealing it on only 3 side of pan. Bake

350~ for about 45 to 50 minutes.
Remove foil. Bake another 5 minutes
just to crisp the coating. Serves 4